

TUNA WONTON NACHOS

STARTER RECIPE

INGREDIENTS

- 3 tuna steaks
- 1 lemon
- 1 lime
- 3 diced Roma tomatoes
- 2 diced avocados
- sesame sauce
- soy sauce
- Yum Yum sauce
- wasabi mayo sauce



As seen on season 1, episode 6.

DIRECTIONS

Begin by smoking the tuna on a grill for 20 minutes on low heat (around 200 °F). Once off the grill, squeeze lemon juice on top of the tuna. Next, cut wontons into small triangles and fry them to make the chips. Once cooled, spread wonton chips on a platter. Mix equal amounts of sesame and soy sauce together, and then drizzle a desired amount over the chips. Next, cut the smoked tuna steaks into small bite-size pieces and spread over the chips, followed by the diced tomatoes and avocado. Lastly, drizzle desired amount of Yum Yum, wasabi mayo, and soy sauce mixture on top. Enjoy!

